



MARCO FELLUGA

MARCO FELLUGA FRIULI BIANCO DOC



PRODUCER PROFILE

Winery Owner(s):

Ilaria Felluga

Winemaker:

Ilaria Felluga

Winery Founded:

1956

Region:

Friuli-venezia giulia

WINE STORY

The 2023 Marco Felluga Friuli Bianco, is a repackaging & name change for their "Just Molamatta" wine. The wine is the same, a blend of Friulano, Pinot Grigio and Pinot Bianco. On the lees for 6 months. Fermentation and aging in stainless steel tanks.

VINEYARDS & VINIFICATION

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|--------------------------|--|
| VINEYARD LOCATION: | |
| ELEVATION: | 80-250 meters |
| SOILS: | Layers of sandstone, limestone, and clay |
| TRAINING SYSTEM: | Guyot |
| FARMING PRACTICES: | Sustainable |
| AGE OF VINES: | Mostly 20-50 years |
| YIELD: | Approx. 6,000 kg per hectare |
| GRAPES: | Friulano 48%, Pinot Grigio 36%, Pinot Bianco 16% |
| TYPE OF YEAST: | Selected native and cultured |
| FERMENTATION: | Cold maceration on the skins after destemming |
| SECOND FERMENTATION: | N/A |
| MALOLACTIC FERMENTATION: | No |
| FILTRATION: | Cross-flow (tangenziale) |
| AGING CONTAINER: | Stainless-steel tanks |
| AGING TIME: | Approximately 6 months on the lees |
| BOTTLE AGING TIME: | 1 month |
| PRODUCTION: | 45,000 bottles per year |
| VEGAN: | No |

TECHNICAL DATA

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|-----------------|---------|----------------|-----------|
| ALCOHOL: | 13.50% | TOTAL ACIDITY: | 5 g/l |
| RESIDUAL SUGAR: | 2-3 g/l | EXTRACT: | 20-22 g/l |